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Homemakers' chat

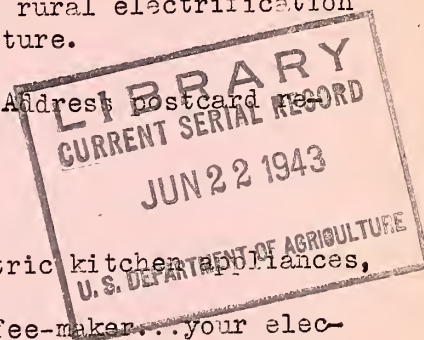
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U. S. DEPARTMENT
OF AGRICULTURE

Wednesday, May 12, 1943

3 Hh
SUBJECT: "SMALL ELECTRIC APPLIANCES." Information from rural electrification specialists of the U. S. Department of Agriculture.

FREE FOLDER: "Care and Use of Your Small Appliances." Address postcard request to REA, St. Louis, Mo.



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Let's talk today about ways to use your small electric kitchen appliances, especially in wartime...ways to use your toaster or coffee-maker...your electric waffle-iron (waffle-baker you may prefer to call it)...your hot plate... and your electric roaster. These are days to call on whatever electric equipment you own to help you save time and work...To help you get good meals quickly whether you are living in your own home or in temporary emergency quarters.

Let's talk over 3 very simple rules for getting your electric appliances to give you the most help. The first rule is: Keep your electric appliances handy. The second rule is: Make your appliances give you extra service. And the third rule...but let's come to that later.

Right now let's discuss the rule about keeping things handy. In these days you may not be able to have all the kitchen conveniences you would like, yet you are probably busier than ever and have less time to spend in the kitchen. Your small electric pieces can do much to ease your cooking jobs if you will let them.

Whether you have a large roomy kitchen, or just a nook to cook in, you can get the most help from your appliances by keeping them handy. If possible keep them right where you use them. At least keep them within easy reach. If you have to climb up a ladder or on a chair to get the toaster or waffle-iron,



you will probably do without. And if you have to grope for your mixer way back up on the top shelf or in behind a lot of other things, you'll manage to mix without it. But if your electric helpers are right where you want them ...where you can connect them quickly and put them to work for you, then you will use them more and more.

As for the rule about using your appliances for extra services, this means, make them do extra jobs. For example, use your coffee-maker not only to make coffee but also to boil eggs...and even to heat the baby's bottle, if the opening at the top is wide enough. Many coffee-makers will make tea as well as coffee...and also other hot drinks many people use instead of tea and coffee.

As for the electric hot plate, that will do many different cooking jobs... frying, boiling, even baking if you have a heavy covered frying pan to go with it. A hot plate can be of special help if you live in temporary quarters where you have to get meals without a kitchen. You can bake biscuits and other quick breads in the heavy covered frying pan over the hot plate...and you can even get an entire one-dish meal...meat and vegetables together, or eggs, cheese and vegetables. Many of the dishes camp cooks are famous for...the dishes they cook in a skillet over the camp fire...you can prepare in the frying pan on your hot plate. By using the moderate or low heat of an electric plate and a heavy pan you can put on stews or other long-cooking foods and let them go with little or no watching while you are busy about other things.

The electric waffle iron or "baker" can bake many good things beside waffles. You can use it for corn bread, gingerbread, shortcake and fritters. Just one precaution...when you bake sweet mixtures like gingerbread in the waffle iron, have the heat lower than for regular waffles, or cornbread, or fritters. The sugar in sweet mixtures makes them scorch more easily.

As for the electric roaster, that will cook entire meals with little or no

watching, just like the oven of an electric range. You just set your thermostat at the heat that is right for the food you are cooking, and that's about all there is to it except taking the food out when it is done. The roaster is fine for both baking and roasting.

The last rule about small appliances in wartime is: Give them extra care to make them last. You can't replace most of them for the duration. Guard against overheating. Guard against falls. Keep slip-covers over them when not in use to protect them from dust, moisture, oil, acid and salt or other substances that would damage them. When anything spills on them, wipe it off at once. Use a dry cloth to wipe hot appliances, a wet cloth if the appliance is cool. Never put the heating element in water.

Now briefly a few special rules for different appliances: Toaster...brush charred crumbs off wires with soft brush or gently shake out crumbs. Waffle iron or grill...while grids are still warm brush out food that sticks with a stiff brush. Wipe up spills at once. And never wash or scrape the cooking surface. Coffee-maker...never let it burn dry. Wash, rinse and air both the coffee-maker and the filter after each use. Every now and then clean out the stale coffee taste by boiling water containing baking soda in the coffee-maker. Mixer...follow manufacturer's directions for use. Use a rubber spatula to scrape out bowl, or stop beaters before using a metal scraper. Roaster...give it an outlet in the wall all to itself, never plug it in same outlet with other appliances. Let any food spilled on the element of the roaster char, then brush it off after you disconnect the roaster. Last rule for all appliances: Take care of cords. Hold the plug, not the wire, when you pull the cord out. Hang cords straight. Avoid kinks and bends. Keep cords clean and dry.

You are welcome to a free folder on the care and use of small electric appliances. You can get the folder by writing to the U. S. Department of Agriculture, Washington, D. C., or just by addressing a postcard to REA, St. Louis, Mo. That's it...just R-E-A, St. Louis, Mo. for the folder on care and use of small electric appliances.

